

AMENDMENTS TO THE CLAIMS

The following listing of claims will replace all prior versions and listings of claims in the application.

1. (Previously Presented) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:
 - providing a rework dough;
 - adding water at a first temperature above ambient temperature and a catalyst to said rework dough;
 - mixing together said rework, said catalyst, and said water to form a reprocessed batter, thereby raising the temperature of said reprocessed batter to a temperature which is substantially equal to that of said first temperature;
 - cooling said reprocessed batter to a second temperature; and
 - adding said reprocessed batter to a new batch of dough.
2. (Original) The method of Claim 1, wherein said cooling to said second temperature is done in a controlled manner with regards to time and rate.
3. (Previously Presented) The method of Claim 2, wherein said reprocessed batter is held at said second temperature until said reprocessed batter is added to said new batch of dough in a ratio of approximately 1.3:1.

4. (Previously Presented) The method of Claim 1, wherein said water is added to said rework dough at a temperature in the range of about 80 degrees Fahrenheit to about 110 degrees Fahrenheit.

5. (Previously Presented) The method of Claim 4, wherein the temperature of said water is between approximately 90 and 105 degrees Fahrenheit.

6. (Original) The method Claim 1, wherein said catalyst comprises dextrose, sugar, wheat gluten, an enzyme and a carrier.

7. (Original) The method of claim 6, wherein said enzyme is L-cystine.

8. (Original) The method of Claim 6, wherein said carrier is selected from the group consisting of flour and soy.

9. (Previously Presented) The method of Claim 8, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine; and 8-12% of flour by weight.

10. (Previously Presented) The method of Claim 1, wherein said batch of reprocessed batter includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.

11. (Original) The method of Claim 1, wherein said second temperature is in a range of 38 to 54 degrees Fahrenheit.

12. (Previously Presented) The method of Claim 11, wherein said second temperature is about 40 to 50 degrees Fahrenheit.

13. (Previously Presented) The method of Claim 12, wherein said second temperature is achieved by the steps of :

pumping said reprocessed batter to a heat exchanger;

cooling said reprocessed batter in a controlled manner from said initial temperature to said second temperature in approximately 30 minutes.

14. (Cancelled)

15. (Previously Presented) The reprocessed batter of Claim 36, wherein said enzyme is L-cystine.

16. (Previously Presented) The reprocessed batter of Claim 36, further comprising a carrier.

17. (Previously Presented) The reprocessed batter of Claim 36, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

18. (Previously Presented) The reprocessed batter of Claim 36, wherein about 20 pounds of said catalyst comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine.

19.-26. (Cancelled)

27. (Previously Presented) A method for the reclamation and use of rework dough created in the process of forming a final good comprising the steps of:
providing a rework dough;
adding water at a first temperature and a catalyst to said rework dough;
mixing together said rework, said catalyst, and said water to form a reprocessed batter; and
adding said reprocessed batter to a new dough.

28. (Previously Presented) The method of Claim 27, further comprising the step of cooling said reprocessed batter to a second temperature in a controlled manner with regards to time and rate.

29. (Previously Presented) The method of Claim 28, wherein said step of cooling includes the steps of :

pumping said reprocessed batter to a heat exchanger;

cooling said reprocessed batter in a controlled manner from said first temperature to said second temperature in approximately 30 minutes.

30. (Previously Presented) The method of Claim 27, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine.

31. (Previously Presented) The method of Claim 27, wherein said reprocessed batter includes approximately 33-38% said water, 58-62% said rework dough and 3-6% of said catalyst by weight.

32. (Never Presented)

33. (Previously Presented) The reprocessed batter of Claim 16, wherein said carrier is selected from the group consisting of flour and soy.

34. (Previously Presented) The reprocessed batter of Claim 33, wherein said catalyst comprises about 58-62% of sugar, 18-22% of dextrose, 8-12% of wheat gluten, 0.75-1.50% of L-cystine, and 8-12% of flour by weight.

35. (Previously Presented) The reprocessed batter of Claim 33, wherein about 20 pounds of said catalyst comprises about 12 pounds of sugar, 4 pounds of dextrose, 2 pounds of wheat gluten, 4 ounces of L-cystine, and 2 pounds of flour.

36. (Previously Presented) A reprocessed batter for use in making a baked good, comprising:

a rework dough including a flour content and a yeast content;

water; and

a catalyst including about 18-22% dextrose, about 58-62% sugar, about 8-12% wheat gluten, and about 0.75-1.50% of an enzyme, wherein said catalyst accelerates fermentation of said yeast content in said rework dough such that substantially all of said yeast content naturally expires.

37.-40. (Cancelled)